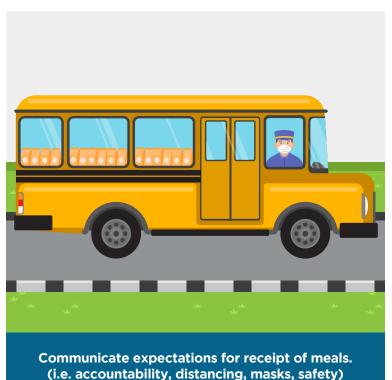
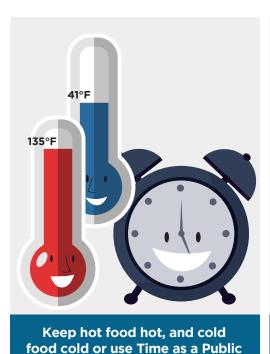
MEAL DELIVERY SERVICE FOR SCHOOL NUTRITION STAFF







Health Control.



Mask your nose and your chin, smile with your eyes to show your grin!



Clean, sanitize, disinfect...

...clean, sanitize, disinfect!

Consider Location, Location, Location!

- Work with transportation staff and/or volunteers.
 - Develop a route with primarily right-hand turns.
 - Avoid left-hand turns for efficiency and less traffic hazards.
 - Avoid peak traffic times.
 - Choose safe, familiar bus stops for students.
 - Use clearly marked school district vehicles or vehicles with signs.
 - Vet all delivery staff/volunteers according to district policy.
- Communicate approximate meal delivery schedule to all customers.
- Communicate expectations for receipt of meals (i.e. accountability, distancing, masks, safety).

Making the Delivery

- Ensure delivery staff and volunteers wear appropriate uniforms, PPE, and identification.
- Do not hand meals directly to family.
- Place meals on a porch or other surface.
- Maintain 6 feet of distance from family.
- Do not enter home or make physical contact.
- Use knuckles to ring doorbell or knock on door.
- After delivery, sanitize hands and change gloves.

Following the Food Safety Rules

- Keep hot food hot, and cold food cold or use Time as a Public Health Control.
- Utilize written time-temperature control for safety (TPHC) procedures for delivery when appropriate.
- Provide handling, storage, re-heating, or cooking instructions consult with the local health inspector for guidance.

Setting the Example

- Mask your nose and your chin, smile with your eyes to show your grin!
- Wear all required PPE.
- Repeat after me...clean, sanitize, disinfect...clean, sanitize, disinfect...

Stay safe! Stay healthy! We depend on you!